

# Generations of Food Knowledge Fitting together food skills lifestyle people in together and for young transition



A garment factory worker shows her ingredients for the evening's meal. Workers commonly buy ingredients fresh on their way home from work. The average time spent shopping is a rushed 11 minutes. *Hart Feuer*



Food sellers outside garment factories have packaged food for quick sale outside a factory in the outskirts of Phnom Penh. *Hart Feuer*

*In this photo exhibition, you can explore images of the creative and surprising ways in which civil society, lonely migrants, sociable youngsters and young children are re-encountering food landscapes being dramatically reshaped by mobility,*

*globalization, and post-modern visions of traditional food.*

## Cambodia Japan Malaysia



Children putting food onto their plates in a *Kodomo Shokudo* (children's canteen). *Ayaka Nomura*



Korean influenced dish with *ulam* (traditional green vegetable). *Ken Buan Tan*

**Researchers:** *Ayaka Nomura, Rachel Thomas Tharmabalan, Eric Olmedo, Anisha Chai, Kean Buan Tan, Hart Nadav Feuer, Naoko Katano*

## To work hard and eat fresh or just go for junk food?



The lunchtime rush begins outside the gates of a garment factory in northern Phnom Penh. *Hart Feuer*



Food plates stacked in preparation for the lunchtime rush outside a garment factory. *Hart Feuer*



Fun dishes served at a *Kodomo Shokudo* (childrens' canteen). *Naoko Katano*



The rented room shared by three sisters working in Phnom Penh's garment sector in northern Phnom Penh. *Hart Feuer*



Cooking meatballs and spaghetti at Matsubara *Kodomo Shokudo* (childrens' canteen), Osaka. *Ayaka Nomura*

## To serve traditional food, or to just give young people what they want?



Cooking banana rolls with children a *Kodomo Shokudo* (childrens' canteen). *Ayaka Nomura*



Cooking in the kitchen space of Srey Naam's (pseud) home in Kompong Speu Province. *Hart Feuer*



Some popular meat dishes. *Anisha Chai*

## To help people in the community, or give them the skills to help themselves?



Preparing chicken for cooking *karaage* (deep-fried chicken). *Ayaka Nomura*



Kitchen areas at *Kodomo Shokudo* (childrens' canteen). *Naoko Katano*



Garment factory workers assemble on a lazy Sunday to share Koriko vegetable stew and grilled beef near the Pochentong Airport industrial area, Phnom Penh. *Hart Feuer*

## To develop food skills for the city, or make the city more like the countryside?



An *ulam* (traditional green vegetables) specialist stall at the market with majority of ethnic Malay customers. *Kean Buan Tan*



Self-sufficiency farming done by the orang asli at Sungai Jarik. *Rachel Tharmabalan*



Taco rice is ready to serve. *Ayaka Nomura*



The kitchen area in the Srey Naam's (pseud) room near Phnom Penh Special Economic Zone. *Hart Feuer*



Woman shopping for *ulam* (traditional green vegetables) in Shah Alam market, Kuala Lumpur. *Hart Feuer*

## In the Toyota Foundation supported study **Generations of Food Knowledge, our teams are studying three different but interrelated groups across three countries:**

**1**  
A breakthrough grassroots movement to provide community-based cafeterias for children in urban Japan (*kodomo shokudo*)

**2**  
Slum dwellers from rural areas working in the textile factory sector in Cambodia's capital

**3**  
Young people struggling to cope with the nutritional challenges of living in Malaysia's megacity

In Japan, successive generations of small families coupled with busy lifestyles creates an environment for children in which eating and food are often experienced in a social void with social and nutritional consequences. In Malaysia, the country with the highest obesity rate in Asia, culturally based nutritional checks and balances are disappearing in urban areas. In Cambodia, the rural-urban transition is a struggle for survival that is unfriendly to the development of lifelong domestic and cooking skills of teens and tweens.

A series of themes thread these experiences together and have inspired the approaches to our research: Disruptions to traditional flows of knowledge and their replacement by multi-modal and market-mediated flows; Dislocation from food cultural practices that have anchored nutrition outcomes for generations; Rediscovery and appreciation of food and eating as reproduction of identity rather than a routine experience.

In this photo exhibition, you can explore images of the creative and surprising ways in which civil society, lonely migrants, sociable youngsters and young children are re-encountering food landscapes being dramatically reshaped by mobility, globalization, and post-modern visions of traditional food. Can you connect the underlying stories? What binds these narratives together across countries, socio-economic classes, and age groups?

What do these three groups have in common? For one, they are all in East Asia – a landscape of countries at radically different levels of development that nevertheless share one challenge: establishing nutritional balance and respecting local culture while adapting to new urban environments. A parallel challenge faced by these groups is to transition from systems in which food knowledge is passed down hierarchically – generation to generation – to systems in which many new voices and experience intersect to shape young people's food education. Naturally, in each case, the context is somewhat different.

## Generations of Food Knowledge Fitting together food skills and lifestyle for young people in transition

### The Generations Project Researchers:

**Rachel Thomas Tharmabalan** is a Lecturer in the School of Hospitality at Sunway University. She holds a master's degree in Food Technology from Universiti Sains Malaysia and is currently pursuing her PhD. Her research interests revolve around nutrition and well-being, and the revitalization of traditional foods and forgotten crops.

**Ayaka Nomura** is a PhD candidate in the Graduate School of Advanced Integrated Studies in Human Survivability (GSAIS), Kyoto University. Her research interest is in the anthropology of food, poverty and welfare communication.

**Naoko Katano** is a childcare attendant and nurse and co-organizer of the children's cafeteria (*kodomo shokudou*) in Tokyo's Sumida Ward.

**Eric Olmedo** is a Principal Research Fellow at the Institute of Ethnic Studies (KITA), of the National University of Malaysia (Universiti Kebangsaan Malaysia). He holds a PhD in Sociology from University of Toulouse. His research interests revolve around sociology of work, anthropology of food, and anthropotechnology.

**Anisha Chai** is a PhD student at the Institute of Ethnic Studies (KITA), of the National University of Malaysia (Universiti Kebangsaan Malaysia). Her research interest focuses on national cuisine in Malaysia.

**Hart N. Feuer** is a junior associate professor at the Graduate School of Agriculture, Kyoto University. He has a PhD in agricultural sociology from the University and Bonn, and has continued work around agri-food system transition in Asia.

**Tan Kean Buan** is a chef by profession specializing in cuisine and baking. He currently serves as a Chef Lecturer at INTI College Subang Jaya. His master's dissertation is in the areas of cuisine, health and local (Malaysian) concept of "eating well."



THE TOYOTA FOUNDATION

京都大学  
KYOTO UNIVERSITY